



Marketing or Processing Fish for the Commercial Market

What is "Processing"?

Processing means an activity that changes the physical condition of a seafood product, including butchering, thermal processing, cooking, dehydrating, freezing, pickling, salting, shucking, or smoking.

Who is a "processor"?

Processor means a person who processes or is responsible for processing seafood intended for human consumption - including that person's representative.



Purpose:

To provide for consumer protection and protect public health by ensuring the processing, sale, and distribution of safe, wholesome, and properly labeled seafood products.

What are the options?

There are several options available for marketing and processing seafood.

1. Become a Seafood Processor.
2. Get a Direct Market Vessel Permit and process only your own catch.
3. Have your catch custom processed.
4. Sell your catch directly off your vessel without processing.

Who needs a permit?

- Persons who process seafood products to be sold, as part of commerce and intended for human consumption.
- Persons who store, clean, package, and distribute whole seafood products to be sold as part of commerce and intended for human consumption.
- Persons who harvest, handle, prepare, shuck, pack, repack, or transport fresh or frozen shellfish for sale as part of commerce intended for human consumption.
- Persons who take subsistence fish and process it to be sold, as part of commerce and intended for human consumption.

1. Seafood Processor Permit

A complete permit application includes:

- the appropriate permit fee for your processing activity
- a list of ingredients to be used for seafood products that have 2 or more ingredients
- a statement that you have conducted a hazard analysis and have a sanitation plan
- a statement that you have a HACCP plan if hazards were identified
- for thermal Processing - the FDA food canning registration and establishment process filing form, and the scheduled process
- for mobile Processing Facility - a location or port for inspection
- a copy of the facility plans
- a plan for the following (unless already approved by the department):
 - drinking water supply and treatment
 - wastewater disposal

Who should I call if I have questions about Seafood Processing?

Call Ernie Thomas,
Seafood Permit
Coordinator
269-7637



Call

SEAWATCH
1-800-731-1312

for marine reports
of toxic algal
blooms, paralytic
shellfish poisoning
(PSP) incidents,
and a list of
classified beaches.

We're on the
Web!

See us at:

[www.state.ak.us/
dec/deh/seafood/
home.htm](http://www.state.ak.us/dec/deh/seafood/home.htm)

2. Direct Market Vessel Permit

You can butcher, freeze or package your own catch of seafood onboard the vessel. You will have to follow these requirements:

- Butcher only on fishing grounds, further than 1/2 nautical mile from shore.
- Butcher, freeze and package under sanitary conditions
- If you use chemicals or additives there must be room onboard for their storage and use.
- You must be able to clean and sanitize the processing area and deck.
- The vessel needs a USCG approved marine sanitation device or portable toilet, a handwash sink, soap, and hand towels.
- Your source of fresh and salt water must be approved.
- Disinfect, test and protect processing water from contamination.
- Manufacture, store and transport ice in a sanitary manner.
- Develop a written cleaning and sanitizing schedule and keep records.
- Conduct a hazard analysis, and develop a HACCP plan if hazards are identified.

3. Have your catch custom processed

You can have your catch processed at a permitted processing facility. A list of permitted processors is online at

www.state.ak.us/dec/deh/seafood/permits/mnpermit.htm

Seafood processors need an annual permit from DEC.

Get an application online at:

www.state.ak.us/dec/deh/seafood/applications/appmt.htm



4. Selling your catch without processing

You can sell your catch off your vessel at the dock:

- directly to a permitted processor, a list of permitted processors is online at www.state.ak.us/dec/deh/seafood/permits/mnpermit.htm
- to consumers off the vessel at the dock, and
- to a local retail market or food service establishment who has a waiver from the department, a list is online at www.state.ak.us/dec/deh/seafood/waiver.htm